# brunch

# strawberry matcha granola

puffed millet, matcha labneh, strawberry coulis, white chocolate crumb

22

### avocado & mozzarella corncake

goat's feta, tomato & chilli relish, heirloom corn, poached egg

28

### prawn cake

blue swimmer crab, confit kipfler potato, pickled watermelon radish, squid ink

29

# chilli folded eggs

truffled stracciatella, burnt shallots, seeded cracker, chilli oil, sourdough 24

# king ora salmon

leek tarte tatin, grilled asparagus, softboiled egg, caviar beurre blanc 28

# ballarat breakfast

whisky-glazed rasher, Irish sausage, butter bean stew, braised red cabbage, poached egg. 29

# **Cauliflower heart**

maple-burnt eggplant, fried egg, seasonal pickles 27

# make your own.

toast - sourdough / multigrain / fruit / house-made gluten free

9

eggs on toast - poached, scrambled, fried

goat feta / roast tomato 5 mushrooms / avocado 6 sausage 7 bacon / smoked salmon 8

# mains.

### mushroom cavatelli

house made pasta, blue monster mushrooms, parmesan

### vodka rigatoni

rigatoni pasta, tomato sugo, stracciatella, green oil 28

### lamb rump

native spiced pumpkin, crisped warrigal greens, red wine jus 42

# whole nz yellow belly flounder

lemon butter, dill, saltbush 62

# black angus flank steak

roasted truss tomatoes, black garlic & horseradish cream 32

# house-aged wagyu scotch fillet

truffle butter, oyster mushrooms 250g - 45 500g - 88

# sides.

**skin on fries**, oregano seasoning

baby cos lettuce salad, lemon dressing

chargrilled broccolini, preserved lemon dressing

charred brussel sprouts, kaiserfleisch, pecorino

16

# snacks.

# house-made focaccia

kelp butter

# sydney rock oyster

yuzu & jalapeno

6

# lobster cigar

jalepeno, chives, caviar

10

### arancini

truffle, porcini, mayo

7

# halloumi

brown butter, honey cranberry, walnut 12

# alphington ouster mushrooms

fermented chilli, black vinegar, miso

# king prawn

caraway & cucumber cream cheese, prawn head oil

# freemantle octopus

green olive, anchovy, 'nduja 16

# yarra valley chicken thigh

romesco, spring onion, chilli, hazelnut

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# geelong lamb

orange chilli, minted yogurt

# gippsland beef

raspberry chutney, black pepper glaze

# dessert.

**burnt basque cheesecake,** chantilly cream

peanut butter parfait, rhubarb & seasonal berries

15

# coffee. milk based abacus - 'arit

<b>milk based</b> abacus - 'arithma' taste like milk chocolate, nougat, macadamia	5.5
espresso rotating options roasted by abacus	5
<b>filter</b> single cup / bottomless cup	6/9
<b>cold</b> cold brew coffee iced-coffee iced latte	7 8 6.5
tea.	
english breakfast / earl grey / lemon-grass / peppermint green sencha / house-made chai / matcha latte	5.5 6
cold drinks.	
iced chocolate house-made lemonade lemon myrtle iced tea three bays naturally sparkling water	8 10 12 12
fresh juices	
fresh mildura orange juice cold pressed beetroot, ginger, apple, lime juice cold pressed apple, celery, cucumber juice	9 9 9
smoothies.	
banana day dream - strawberry, banana, yoghurt, honey berry-licious - acai, mixed berries, chia seeds, almond milk green crush - cucumber, kale, agave, apple, spinach, passionfruit	12 12 12

# signature drinks.

snow cap iced cold brew coffee, fresh cream, lemon zest	10
<b>tiramisu latte</b> (contains alcohol) house-made tiramisu base, coffee cream, espresso	14
mango bliss mango nectar, earl grey chai, espresso, dill cream	14
iced strawberry matcha fresh strawberry foam cloud, oat milk, matcha	12
iced mango matcha fresh mango puree, mango nectar, oat milk, matcha	12
iced blueberry matcha fresh blueberry foam, oat milk, matcha	12
cocktails.	
aperol spritz aperol, prosecco, soda	22
native berry sour davidson plum gin, strawberry, eucalytpus, lemon, aquafaba	24
espresso martini bondi vodka, colombian huila espresso, wattleseed, hazelnut liqueur	22
<b>bloody mary</b> bondi vodka, australian bush tomato, olive juice, worcestershire, lime	23
davidson plum tea beenleigh rum, lychee liqueur, earl grey tea, davidson plum, ginger, liquid nitrogen	25